

**STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT**



*Serving
340-345*

- PURPOSE:** 3x-year
- ROUTINE
 - REINSPECTION
 - CONSTRUCT.
 - CHANGE OF OWNER
 - COMPLAINT
 - CONSULTATION
 - QA SURVEY
 - OTHER
 - OTHER

**FOOD SERVICE
INSPECTION REPORT**

NAME OF ESTABLISHMENT: Mellon Elem. School

301 Mellon Road CITY PALATKA, FL

Putnam Co. Schools ZIP (32199)

PERSON IN CHARGE: Ms. Kathy Silverling (CAFT) PHONE 386-329-3287

Principal: Kelly Prince office 386-329-0593

- Satisfactory
 - Incomplete
 - Unsatisfactory
- Correct Violations by**
- Next Inspection
 - 8:00 AM on:

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- Hospital
- Nursing
- Detention
- Lounge
- Civic
- Movie
- School
- Residen.
- Child
- Limited
- Other

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- | | | | |
|--------------------------------------------------------------|-----------------------------------------------------------------------|------------------------------------------------------------------------|---------------------------------------------------------------------------|
| FOOD SUPPLIES | <input type="checkbox"/> 14. Sneeze guards | <input type="checkbox"/> 27. Design and fabrication | OTHER FACILITIES |
| <input type="checkbox"/> 1. Sources, etc. <u>USA</u> | <input type="checkbox"/> 15. Transportation of food | <input type="checkbox"/> 28. Installation and location | AND OPERATIONS |
| FOOD PROTECTION | <input type="checkbox"/> 16. Poisonous/Toxic materials | <input type="checkbox"/> 29. Cleanliness of equipment | <input type="checkbox"/> 39. Other facilities and operations |
| <input type="checkbox"/> 2. Stored temperature | PERSONNEL <u>Hair Restraints</u> | <input type="checkbox"/> 30. Methods of washing | TEMPORARY FOOD |
| <input type="checkbox"/> 3. No further cooking/Rapid cooling | <input type="checkbox"/> 17. Exclusion of personnel | SANITARY FACILITIES | SERVICE EVENTS |
| <input type="checkbox"/> 4. Thawing | <input type="checkbox"/> 18. Cleanliness | AND CONTROLS | <input type="checkbox"/> 40. Temporary food service events |
| <input type="checkbox"/> 5. Raw fruits | <input type="checkbox"/> 19. Tobacco use | <input type="checkbox"/> 31. Water supply <u>City</u> | VENDING MACHINES |
| <input type="checkbox"/> 6. Pork cooking | <input type="checkbox"/> 20. Handwashing | <input type="checkbox"/> 32. Ice | <input type="checkbox"/> 41. Vending machines |
| <input type="checkbox"/> 7. Poultry cooking | <input type="checkbox"/> 21. Handling of dishware | <input type="checkbox"/> 33. Sewage <u>City</u> | MANAGER CERTIFICATION |
| <input type="checkbox"/> 8. Other animal cooking | EQUIPMENT/UTENSILS | <input type="checkbox"/> 34. Plumbing | <input type="checkbox"/> 42. Manager certification <u>School Training</u> |
| <input type="checkbox"/> 9. Least contact/Reheating | <input type="checkbox"/> 22. Refrigeration facilities/Thermometers | <input type="checkbox"/> 35. Toilet facilities <u>employee</u> | CERTIFICATES AND FEES |
| <input type="checkbox"/> 10. Food container | <input type="checkbox"/> 23. Sinks | <input type="checkbox"/> 36. Handwashing facilities | <input type="checkbox"/> 43. Certificates and fees <u>9/30/2010</u> |
| <input type="checkbox"/> 11. Buffet requirements | <input type="checkbox"/> 24. Ice storage/Counter-protector | <input type="checkbox"/> 37. Garbage disposal | INSPECTION/ENFORCEMENT |
| <input type="checkbox"/> 12. Self-service condiments | <input type="checkbox"/> 25. Ventilation/Storage/Sufficient equipment | <input type="checkbox"/> 38. Vermin control <u>Do All pest control</u> | <input type="checkbox"/> 44. Inspection/Enforcement |
| <input type="checkbox"/> 13. Reservice of food | <input type="checkbox"/> 26. Dishwashing facilities | | |

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS (continue on attached sheet)
	<u>Habitat: 129°F</u> <u>Hubert (co-top) chlorine-sanitizer + 3 sept. + 2 sept. + 4 sanit. + 60% disin. Fire Supp. Syst: Sept 07-Feb 10</u>
	<u>Alsham: 200°F</u> <u>Kobart: 33°F</u> <u>Hosh 3k: 41°F</u> <u>(14) part. Fire Extng: Aug 09-10</u>
	<u>Kolpak: walkin: 33°F/34°F</u>
	<u>* Servingline - not inspected at time of inspection - Food being prepared</u>
	<u>Satisfactory - results for all items observed today</u>

HEALTH DEPARTMENT INSPECTOR: Daniel G. Flowers PHONE: (386) 326-3207

COPY OF REPORT RECEIVED BY: Kathy Silverling DATE: OCT. 8, 2009